

Randy Page

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OBJECTIVE

The position of Executive Chef with an organization that places tremendous focus on high-quality food flavors and presentation, and that absolutely insists upon creative and knowledgeable leadership in the kitchen.

SUMMARY

- Extensive culinary experience specializing in contemporary fine-dining with bold flavors and a clean presentation style.
- Proven experience managing front-of-house restaurant, bar, and catering operations at a volume level equivalent to over \$3.5 million annually.
- Proficiency with menu design and costing, team development, and leadership. Consistent history of meeting or exceeding employers' expectations for food quality, kitchen cleanliness, and food and labor costs.
- Classical European training with strong interests and training in many modern world cuisines. Experience in nearly every facet of foodservice from private boutique restaurants to exquisite catering and personalized dining for a very exclusive upscale clientele.
- Excellent knowledge of marketing strategies and the ability to troubleshoot situations and work with management staff to design creative methods of improving sales and competitiveness in the marketplace.
- Experience in opening several new foodservice operations in a management or primary consultant position.
- Member American Culinary Federation (ACF).
- Recipient of numerous awards and medals in culinary and pastry competition.
- Experienced culinary educator at one of the nation's top 3 culinary institutes.
- Repeated media exposure at both local and national levels.

EDUCATION

The Culinary Institute of America
Hyde Park, New York
A.O.S., 1990

Central Piedmont Community College
Charlotte, North Carolina
Culinary Arts/Chef Training Program
1986 - 1988

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PROFESSIONAL EXPERIENCE

5/08 - Present Encore Catering • Charlotte, North Carolina Catering Director

Chef and Manager for a non-profit, full-service offsite catering operation whose revenue funds an affiliated community outreach culinary training program. Responsible for all areas of concept and menu development, sales and marketing, staffing, purchasing, and event planning. Manage an office administration staff as well as culinary staff. I am accountable for increasing sales and customer satisfaction, as well as creating and maintaining monthly and yearly budget guidelines.

2003 – 2008 Seasonal Culinary Exchange Chef/Consultant

Traveled across the US with the desire to experience different cultures, geographic locations, and work environments. Worked for periods of time in primarily seasonal operations. Participated at a management and/or consultant capacity in seasonal openings, closings, and start-ups. Positions include: Executive Chef at an exclusive guest ranch in Colorado; Chef de Cuisine at the largest and most prestigious caterer in Phoenix, AZ; Personal Chef to the President/CEO of Fender Guitar Co. in Scottsdale, AZ; Chef/Consultant to Compass Group, Americas Division in healthcare and corporate settings in So. California and NC; Executive Chef for a 1800 member private golf and tennis club in the mountains of NC; General Manager of Premium Dining Services including a 200+ seat full-service restaurant and bar, 21 private skyboxes, and special events catering within a 10,000 seat professional sports venue in Fort Mill, SC.

2000 - 2002 VanLandingham Estate • Charlotte, North Carolina Executive Chef

The VanLandingham Estate provides full-service in-house catering for weddings, corporate meetings, and bed and breakfast style lodging. Responsible for all areas of prep, supervision, and production in a banquet kitchen producing nearly \$2 million in food sales annually. Planned and executed menus for quarterly menu changes and affected all areas of food purchasing and cost control. Designed and organized off-site catering and box lunch programs. Consistently reported a monthly food cost of 13-15% and a labor cost of 8-13%. Named "Charlotte's Best Caterer" while at VLE.

2/99 - 12/99 California Culinary Academy • San Francisco, California Chef/Instructor

Responsible for writing and implementing portions of updated curriculum, troubleshooting existing curriculum, and instructing classes of up to 25 students in Garde Manger, Food History, and European Cuisine. Participated in community outreach and marketing programs and events. Featured as a Chef/Instructor in numerous television programs for the nationally syndicated PBS network.

5/98 - 2/99 Edna Valley Bistro • San Luis Obispo, California Executive Chef

Opening Chef for the new restaurant offering upscale, innovative American cuisine largely to the wine-savvy community and travelers from the Los Angeles and San Francisco markets. Solely responsible for kitchen design, seasonal menu design for lunch and dinner, hiring and training of kitchen staff, and daily operation of the restaurant including some off-premise catering, promotions, and private functions. Invited to prepare special functions within major wineries in the area. Several radio, newspaper, and magazine appearances at a local and regional level.

1995 - 1998 Pewter Rose Bistro • Charlotte, North Carolina Chef de Cuisine

One of Charlotte's busiest and most endeared restaurants producing upwards of nearly \$2 million in sales annually. Primary responsibilities were supervision of lunch staff and production of staple prep items for lunch, dinner, and Sunday brunch. Assisted in the planning of semi-annual menu changes, purchasing and receiving, and the planning of special menus and desserts. Awarded "Charlotte's Best Dessert" designation while at Pewter Rose.

1990 - 1995 The Lamplighter • Charlotte, North Carolina Sous Chef

Responsible for all areas of food preparation and production in the 3-Star Mobil-rated restaurant producing \$1.5 million in sales annually. Assisted in formulation of new menus. Planned daily specials, and performed routine inventory tasks on a weekly basis.

1989 Fromagerie • Rumson, New Jersey Roundsman/Externship

Required externship from The Culinary Institute of America. Became proficient in all areas of this 4-Star Mobil rated concept designed by Manhattan's David Burke. Implemented new dishes in multiple menu categories. Typically worked Sauté or Grill station during service, preparing multiple course meals for upwards of 200 guests per evening.

ACHIEVEMENTS/ACCOMPLISHMENTS

Certified Chef de Cuisine • American Culinary Federation
First Place Award • Charlotte's Greatest Dessert Contest
Charlotte's Best Caterer, Critics' Choice
Four First Place Medals • Winterfest Holiday Hors d'oeuvres Cook-off
Second Place Award • IFH Culinary Classic Cooking Competition
Second Place Award • Nabisco Nutritional Lunch Contest
Bronze Medal • ACF Culinary Salon